

ABSTRACT

A method for producing pumpkin that does not lose its shape, which comprises immersing a cut of pumpkin in an aqueous solution that containing divalent cationic salt and pectinesterase, wherein the aqueous solution is at a temperature lower than the optimum temperature for the reaction of pectinesterase (5°C to 30°C, preferably 7°C to 25°C, and more preferably 10°C to 20°C).